

# Noc i śmierć

- Gravity **31.2 BLG**
- ABV **15.7 %**
- IBU **12**
- SRM **57.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **20.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski Ciemny Steinbach	1 kg (10.6%)	100 %	30
Grain	Viking Pale Ale malt	4.5 kg (47.9%)	80 %	5
Grain	Caraaroma	0.4 kg (4.3%)	78 %	400
Grain	Black Barley (Roast Barley)	0.5 kg (5.3%)	55 %	985
Grain	Carafa III	0.4 kg (4.3%)	70 %	1034
Grain	Rye, Flaked	0.8 kg (8.5%)	78.3 %	4
Grain	Oats, Flaked	0.8 kg (8.5%)	80 %	2
Sugar	Milk Sugar (Lactose)	1 kg (10.6%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20 g	60 min	7 %
Boil	East Kent Goldings	20 g	10 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	120 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kostki dębowe macerowane w bourbonie	20 g	Secondary	7 day(s)
Flavor	Ziarna kakaowca macerowane w bourbonie	20 g	Secondary	7 day(s)

Flavor	Czekolada gorzka macerowana w bourbonie	150 g	Secondary	7 day(s)
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